



North Sea (brown) shrimp have a cryptic colouration, being a sandy brown colour, which can be changed to match the environment. They live in shallow water, which can also be slightly brackish, and feed nocturnally. During the day, they remain buried in the sand to escape predators. The shrimp are always cooked on board the vessel in seawater.

Product information

Scientific name	<i>Crangon crangon</i>
Origin	Caught in the North Sea
Composition	100% shrimp
Size	Moyennes/Grosses/Très Grosses: 600-800 / 450-650 / 300-500 pcs/kg
Treatment	Cooked
Storage	0-4°C
Shelf life	In MAP/in styrofoam box: 10 days/6days from production
Use	Prawn salads, prawn cocktail, appetiser
Preparation	Peel before use

Packaging information

Packaging CU	1 kg MAP tray or bag, or 3 kg styrofoam box
EAN code	See attachment
Packaging MC	1 x 1 kg; 3 x 1 kg; 1 x 3 kg
EAN code MC	See attachment
SAP mat.nr.	See attachment
Brand options	Heiploeg
Cartons/Europallet	1 kg: 140 (10 layers x 14 ctns) – styrofoam box: 150 (12 layers x 12 bxs + 6 bxs)
Languages on pack	NL, FR



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